

Provençale Sauce

Ingredients

1 quart tomato sauce
3/4 cup finely chopped onions
2 cups tomato concassé
1 clove garlic (minced)
2 teaspoons Herbes de Provence

12 tablespoons capers
2 tablespoons chopped black olives
Kosher salt, to taste
Freshly ground black pepper, to taste



Method

In a heavy-bottomed saucepan, sauté the onions until they're translucent, about 5 minutes.

Add the tomatoes, garlic and Herbes de Provence. Continue to sauté until the tomatoes are soft, about 10 minutes.

Add the tomato sauce, capers and olives, bring to a simmer and reduce for about 10 minutes.

Season with the salt and pepper and serve right away.

Makes about 1 quart of Provençale Sauce.